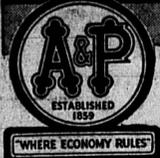


JANUARY FOOD SALE

Spectacular Values! Buy now and save!



MORRELL'S PRIDE FANGY EASTERN SHANKLESS

PICNIC HAMS 4-6 lbs. Average lb. 23¹/₂ C

EASTERN GRAIN-FED **PORK ROAST** LEG OR LOIN lb. **25¹/₂ C**

FRESH **GROUND BEEF** lb. **12¹/₂ C**

SHOW WHITE (BULK) **SHORTENING** 3 lbs. **29¹/₂ C**

SUNNYFIELD OR CUDAHY'S PURITAN FANCY EASTERN **SLICED BACON** 1/2-lb. pkg. **19¹/₂ C**

FANCY SPRING BABY MILK **LAMB SHOULDERS** lb. **15¹/₂ C**

GRAIN-FED "BRANDED" STEER BEEF **STEAKS** lb. **23¹/₂ C**

FANCY EASTERN SUGAR-CURED **BACON** lb. **29¹/₂ C**

PLATE RIB **BOILING BEEF** lb. **9¹/₂ C**

FANCY SPRING BABY MILK **LAMB LEGS** lb. **22¹/₂ C** **ROASTS** lb. **15¹/₂ C**

DEL MONTE **TOMATO SAUCE** 8-oz. can **3¹/₂ C**

FINE GRANULATED **SUGAR** 10-pound paper bag **49¹/₂ C**

"THE COFFEE SUPREME" **BOKAR COFFEE** 1-lb. can **25¹/₂ C**

CRYSTAL **CIDER VINEGAR** quart bottle **10¹/₂ C**

MILANI'S FAMOUS **SPAGHETTI** PREPARED 1-lb. jar **14¹/₂ C**

"FAMILY'S FAVORITE MEAL" **SHORE DINNER** 14-oz. can **12¹/₂ C**

VEGETABLE **HORMEL'S SOUP** 16-oz. can **10¹/₂ C**

POST'S **HUSKIES** CEREAL 10-oz. pkg. **10¹/₂ C**

DEL MONTE **RAISINS** SEEDLESS 15-oz. pkg. **7¹/₂ C**

LAUNDRY SOAP **FELS NAPHTHA** bar **4¹/₂ C**

"FOR PORCELAIN AND ENAMEL" **BAB-O** CLEANER can **10¹/₂ C**

SOAP PADS OR CLEANSER **BRILLO** PADS 5-pad pkg. **7¹/₂ C**

DEL MONTE BARTLETT **PEARS** SLICED OR HALVES No. 2 1/2 can **15¹/₂ C**

ACME ALE OR **ACME BEER** 12-ounce keglet **10¹/₂ C**

QUICK OR REGULAR **H-O OATS** reg. pkg. **13¹/₂ C**

FOLK'S FLORIDA **GRAPEFRUIT** JUICE No. 2 can **10¹/₂ C**

WHITE CROSS **DOG FOOD** 1-lb. can **5¹/₂ C**

GHIRARDELLI'S **NU-MALT** 1-lb. can **27¹/₂ C**

LIBBY'S **TOMATO JUICE** No. 2 cans **15¹/₂ C**

DEL MONTE **ASPARAGUS TIPS** No. 1 sq. can **22¹/₂ C**

SULTANA **RED SALMON** No. 1 can **17¹/₂ C**

GERBER'S ASSORTED **BABY FOODS** 3 4 1/2-oz. cans **23¹/₂ C**

SHORTENING **SNOW DRIFT** 3-lb. can **52¹/₂ C**

CONDENSED **EAGLE BRAND MILK** 15-oz. can **17¹/₂ C**

GHIRARDELLI'S **CHOCOLATE** GROUND 1-lb. can **27¹/₂ C**

CANE & MAPLE **VERMONT MAID SYRUP** 12-oz. bottle **17¹/₂ C**

DERBY **BEEF TAMALES** No. 1 can **13¹/₂ C**

GRANULATED SOAP **WHITE KING** large pkg. **28¹/₂ C**

CALIFORNIA **TOMATOES** WITH PUREE No. 2 1/2 can **7¹/₂ C**

YUKON CLUB LIME RICKY, SPARKLING WATER, ROOT BEER OR **GINGER ALE** (plus deposit) 12-oz. bottle **9¹/₂ C**

BREAKFAST FOOD **RALSTON CEREAL** 1-oz. pkg. **19¹/₂ C**

FAMILY FLOUR **ACE-HI FLOUR** 24 1/2-lb. bag, 87c 10-lb. sack **40¹/₂ C**

"THE WORLD'S LARGEST SELLING BRAND" **EIGHT O'CLOCK** COFFEE 3-lb. bag, 55c lb. **19¹/₂ C**

ANN PAGE **PORK & BEANS** 3 1-lb. cans **17¹/₂ C**

DEL MONTE **SUGAR PEAS** EARLY GARDEN 2 No. 2 cans **25¹/₂ C**

FRESH FRUITS & VEGETABLES

PUERTE CALAVO **AVOCADOS** MEDIUM SIZE 2 for **15¹/₂ C**

MERCED **SWEET POTATOES** 3 lbs. **15¹/₂ C**

SWEET **EMPEROR GRAPES** 3 lbs. **19¹/₂ C**

YELLOW **ONIONS** 4 lbs. **10¹/₂ C**

SOFT SHELL **PECANS** lb. **25¹/₂ C**

PIPPIN **APPLES** 6 lbs. **25¹/₂ C**

Wintertime is Real Stew Time

Stews, it is said, are best when served to the accompaniment of howling winds and wintry storms, but whether or not that is true, certainly the converse is. There is something friendly and homey about a well-made stew which dispels the outside cold and creates a feeling of utmost satisfaction, regardless of the weather. On this score, at least, winter time is "stew time."

While all stews are cooked by the same method, there are ways to add variety so they may make frequent appearances at the table without risk of monotony. The meat may be dredged with flour and browned in hot lard before any water is added, thus making a brown stew; or the water may be added to unbrowned cubes of meat for a white stew. A variety of seasonings and vegetables may be used to make one stew different from another. The stew may be cooked on top of the stove, or made into a meat pie and cooked in the oven.

There will be many chill days this winter and you will want to serve stews frequently. Perhaps you will welcome this unusual recipe as an addition to your collection:

Lamb Stew with Cream
2 pounds lamb shoulder or breast
2 tablespoons flour
2 tablespoons lard
2 small onions, sliced
2 cups tomato pulp or soup
2 tablespoons chopped parsley
1 cup thick sour cream
Paprika
Salt and pepper

Have lamb shoulder or breast boned and cut into 1 to 2-inch cubes. Dredge these in flour and brown in hot lard. Season with salt and pepper and paprika. Add the tomato pulp or soup and let cook slowly until done, about two hours. Add water only if necessary during cooking. Just before serving it add the sour cream and blend it well with the sauce.

Sauerkraut Aspic With Vegetables

Sauerkraut has become sophisticated and today is used in making the main part of a company luncheon. In this particular case the aspic is made with canned sauerkraut juice, which furnishes the base for a very attractive, good-to-eat salad.

1 No. 2 can sauerkraut juice
1 1/2 tablespoons gelatine
3 tablespoons sugar
1 No. 2 can mixed vegetables
1/2 cup diced celery

Soften the gelatine in one fourth cup of the sauerkraut juice, then add sugar and stir until both are dissolved. When cool add the celery and vegetables drained from their liquid. When the mixture begins to set pour into a ring mold and chill. Unmold onto a platter with lettuce. Serve with mayonnaise dressing to which has been added a few capers.

Instead of using the can of mixed vegetables, any individual vegetables may be chosen, such as asparagus tips, green beans, peas, or beets.

A platter of cold sliced meats would be good to serve with this aspic. The canned meats are very good in flavor and easy to use because there is no labor to get them ready—just chill the cans before opening them to slice the meat. Corned beef, luncheon tongue, chicken, ham and some Vienna sausages would make a fine assortment, or just one meat may be featured.

The dessert would be good if it were an old-fashioned compote of fruit with such a combination as cherries, pineapple, gooseberries, sliced peaches and fresh coconut. A touch of sherry would do no harm! If this combination does not suit the mood, how about some baked apples with hard sauce? The apples come in cans with each apple in a paper cup. Heat them until they are hot and then serve with hard sauce.

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(Continued from Page 1)

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COPS IN SCHOOL

SACRAMENTO, Calif. (U.P.)—School days have started at the state highway patrol training camp at Sacramento for 48 rookie patrolmen.

Cooking Hints

It is frequently the little unusual touches which make foods interesting, so you may be interested in these cooking hints:

(1) Salt sprinkled with garlic juice adds a distinctive flavor to roast lamb.
(2) Two or three slices of bacon placed on top of a liver loaf during baking adds both flavor and fat.
(3) Veal baked in sour cream makes a delicious meat dish. The veal is first browned in hot lard, then the sour cream is added and the meat baked in a moderate oven (350° F.) until done.

(4) Applesauce is considered the best accompaniment for roast pork, but have you tried a combination of applesauce and cranberries? While cranberries are plentiful, try this combination. It is delicious.
(5) The casserole dish is a convenient utensil for cooking left-overs. Dice left-over meat and vegetables, add left-over gravy, or a can of cream soup, and allow to cook in a moderate oven (350° F.) until thoroughly heated. This makes an easy to prepare and delicious meal.

Swiss Steak Man's Favorite

Whether the Swiss steak itself or the rich brown gravy served with it is more popular with the men-folk, together they are an invincible combination, enough to change any grouchy grin.

The round of beef, cut at least one inch thick, is the usual choice for a Swiss steak, although there is no reason that a thick chuck steak could not be cooked by the same method with equally satisfactory results. Flour may be pounded into the steak if desired. Then it is browned in hot lard, a small amount of liquid added, the pan covered tightly and baked in a moderate oven (350° F.) until done.

It may be necessary to add more liquid, but if so, add only a small amount at a time, as this allows the meat to brown and makes the gravy even better.

ROLL FOR NOTHING
Two false alarms, Monday night and Tuesday afternoon, were reported by central station firemen this week.

Lookin' for a Pie, a Cake, a Doughnut or a Roll...
Phone 572
Free Delivery of 25c or More
Whitney's Bakery
1323 SARTORI

ASSOCIATED AGROCCERS

INDIVIDUALLY OWNED STORES

SPECIALS FOR WEEK-END OF JAN. 16th and 16th

CAMPBELL'S **Tomato Soup** 3 CANS FOR **25¹/₂ C**

BALTO **Dog Food** 3 CANS FOR **19¹/₂ C**

CARNATION **Oats** Small..... **10¹/₂ C**

FOLGER'S COFFEE

LESLIE SHAKER **Salt** 2-lb..... **15¹/₂ C**

LIBBY'S **Apple Butter** No. 1 Can..... **10¹/₂ C**

IRIS ARISTOCRAT **Plums** No. 1 Can..... **10¹/₂ C**

Derby **TAMALES** No. 1 Can..... **15¹/₂ C**

Derby **Chili Con Carne** WITH BEANS 2 for **25¹/₂ C**

IRIS SHOESTRING **Carrots, Beets** No. 2 Cans 2 for **25¹/₂ C**

WOOD'S QUALITY **Mackerel** All Light Meat As Good As Tuna 1/2's... 2 for **25¹/₂ C**

MALTO MEAL - - - pkg. **23¹/₂ C**

White King **GRAN. SOAP** - - lge. **31¹/₂ C**

GOLDEN SWAN **Milk** 3 CANS FOR **19¹/₂ C**

WHITE KING **Soap** 3 BARS FOR **10¹/₂ C**

WHITE KING **Toilet Soap** 3 BARS FOR **14¹/₂ C**

1-lb. **28¹/₂ C**

2-lb. **55¹/₂ C**

Cocoamalt Lb. Can..... **39¹/₂ C**

PRODUCE **Corn Beef Hash** No. 2 Can..... **23¹/₂ C**

GOLD MEDAL **Macaroni** SPAGHETTI 2 1-lb. Pkgs. **25¹/₂ C**

THRIFTEE **MAYONNAISE** 1/2 pt. **13¹/₂ C**; pt. **23¹/₂ C**

BETTER BEST **Crackers** Sodas or Grahams 2 lbs. **25¹/₂ C**

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